

shareables

fourth lock fries ^V	14
<i>house cut fries, feta, crispy jalapeños, balsamic, garlic aioli & green onions</i>	
nachos ^V	19
<i>house fried tortilla chips, tomato pesto bruschetta, cheese, green onions, crispy jalapeños, garlic aioli & balsamic</i> add chicken / 7 add beef / 5	
calamari	18
<i>crispy hand cut squid, sriracha aioli, green onions</i>	
charcuterie ^{GFO}	28
<i>local & international cheeses, cured meats, house preserves, grilled bread</i>	
spicy haddock bites	16
<i>cajun flour, lemon & dill aioli</i>	
bruschetta ^{GFO/V}	18
<i>grilled bread, feta & parmesan, tomato pesto mix, balsamic</i>	
mussels ^{GFO}	17
<i>chorizo sausage, cherry tomatoes, parsley, green onion & lemon in a tomato sauce, grilled bread</i>	
spinach & artichokes ^{GFO/V}	17
<i>parmesan, cream cheese & garlic au gratin, chips & grilled bread</i>	
mushroom toast ^{GFO/V}	17
<i>roasted mushrooms, crispy bread with garlic cream & parmesan</i>	
chowder ^{GFO}	13
<i>made to order with fresh haddock, scallops, shrimp and mussels in a signature cream broth</i>	
garden salad ^{GF/V}	9/15
<i>greens, cherry tomatoes, cucumber, carrots, red onion, honey lemon vinaigrette</i>	
caprese salad ^{GF/V}	17
<i>cherry tomatoes, basil, red onion, bocconcini, basil pesto, cracked pepper, balsamic</i>	
wings	18
<i>crispy naked wings - medium, hot, bbq, honey garlic, sweet chili, salt & pepper</i>	

mains

blackened haddock ^{GF}	23
<i>fresh haddock fillet, chef's potatoes, vegetables, sweet corn salsa</i>	
burger ^{GFO/VO}	20
<i>6oz grass fed beef, smoked gouda, pickles, crispy prosciutto, bbq sauce, crispy onions & garden greens on a pretzel bun</i>	
chicken burger ^{GFO}	19
<i>crispy chicken breast, mozzarella, tomato sauce, garden greens, pesto mayo</i>	
steak ^{GF}	market price
<i>premium cut(ask your server), chef's potatoes, red wine demi, crispy onions & preserves</i>	
fish & chips	15/20
<i>fresh haddock fillet, light batter, house cut fries & tartar sauce</i>	
sliders ^{GFO}	21
<i>trio slider board of house smoked or braised meats & house cut fries</i>	
stir fry ^{GFO/VO}	16
<i>honey garlic & ginger, chillies & sesame, carrots, snap peas, cauliflower, onions & mushrooms</i> add pork / 7 add chicken / 7 add shrimp / 12 add scallop / 14	
stuffed peppers ^{V/GF}	18
<i>roasted vegetable medley, melted feta & marinara sauce over rice pilaf</i>	
chicken pasta ^{GFO/VO}	23
<i>sous vide chicken breast, mushrooms, broccoli, green onions, cherry tomatoes, fresh parmesan, tossed in pesto & evo, crispy prosciutto</i>	
seafood pasta ^{GFO}	28
<i>fresh haddock, scallops, shrimp & mussels in our signature garlic cream or marinara, fresh parmesan</i>	
chicken pizza ^{GFO/VO}	20
<i>bbq sauce, red wine poached apples, feta, fresh mozzarella, , bacon & green onions</i>	
prosciutto pizza ^{GFO/VO}	21
<i>tomato sauce, pears, cherry tomatoes, fresh mozzarella, garden greens</i>	
meat pizza ^{GFO/VO}	22
<i>tomato sauce, pepperoni, bacon & beef, mushrooms, fresh mozzarella & caramelized onions</i>	

The
**Fourth
LOCK**

sides

- fries
- rice pilaf
- chef's potatoes
- fourth lock fries 5
- garden salad 5
- vegetables 5

add ons

- grilled chicken 7
- seasoned beef 5
- fried chicken 7
- fried fish 8
- blackened fish 8
- scallops 14
- shrimp 12
- extra slider 6
- prosciutto 5
- extra cheese 3
- sauce or aioli 2
- mushrooms 3
- onions 3
- garlic crostini 3

craft cocktails

2 OZ

the thomas / 14

raspberry vodka, fresh raspberries & lemon juice, simple, prosecco

the charles / 14

tequila, limoncello, blue curaçao, lime juice, simple

the c&b collins / 14

gin, pimm's, cucumber & basil, demerara syrup, lemon juice, soda

the martini / 14

gin or vodka, dry or sweet, shaken or stirred, olives or twist

the william / 14

rye whisky, lemon juice, limoncello, cola

the miller / 14

gin, elderflower liquor, lime juice, grapefruit juice

grand margarita / 14

grand marnier, tequila, lime juice, simple syrup

the mai tai / 14

aged rum, chartreuse, blue curaçao, lime juice, orange & pineapple juice

the grand / 14

fresh fruit & berries, red or white wine, cointreau, simple, soda

the fletcher / 14

bourbon, bitters, red wine syrup, crème de cacao

blueberry mule / 14

rum, fresh blueberries, lime juice, mint, ginger beer

the caesar / 9 / 14

vodka, house spice & beans, tabasco, worcestershire, clamato juice

draught

ask your server about our local & seasonal brews / 9

bottles

Keith's, Coors, Canadian, Michelob, Corona / 7

Mongozo GF Pilsner, Guinness, Erdiner Weissen, Erdinger NA, Strongbow,

No Boats On Sunday, New Scotland Raspberry Vodka / 9

white

w i n e

red

5oz / 8oz / bottle

5oz / 8oz / bottle

House PG / Italy

9 / 13 / 40

House Merlot / Italy

9 / 13 / 40

La Delizia PG / Italy

11 / 16 / 42

Chakana Malbec / Argentina

12 / 17 / 45

Santa Rita SB / Chile

11 / 16 / 42

Noble Vines CS / USA

13 / 18 / 48

DMZ Chardonnay / SA

13 / 18 / 48

Caparzo Sangiovese / Italy

11 / 16 / 38

Tidal Bay / Canada

12 / 17 / 45

Domaine Madone Beaujolais / FR

50

Sierra de Enmedio Rosé / Spain

10 / 14 / 35

Zenato Ripassa / Italy

65

Itinera Prosecco / Italy

13 / 18 / 48

Baron de Lay Rioja / Spain

60

s w e e t s

s'more

cheesecake / 7

cinnamon graham, chocolate ganache, toasted marshmallow, smokey butterscotch

key lime tart / 7

butter pastry, toasted meringue, passion fruit purée

strawberry shortcake / 7

almond sponge cake, strawberry compote, crème anglaise / GF

dessert trio

/ 17

one of each of our delicious in house made desserts

after dinner & other

coffee, tea, espresso, cappuccino, latte, macchiato

bourbon, single malts, cognac, aged rum, liquor, port

specialty coffee

pop, juice, ice tea, lemonade